

Resort offers Nordic skiing

By PATRICK CHRISTIAN
Herald Staff Writer

MIDWAY, Wasatch County — Park City's newest ski resort isn't in Park City; it's in Midway and it's associated with an old Midway tourist resort called the Homestead.

"We intend to develop Homestead into a first-class destination Nordic ski resort," said David W. Carter.

He says there are already a number of Utah ski resorts that cater to the out-of-state alpine skiers.

But no full-service resorts have been catering to Nordic, or cross-country, skiing. Destination resorts with a Nordic pro, lodging and fine restaurants for Nordic skiers are big business in many other U.S. states, and Carter says he hopes this will happen at Homestead, too.

Carter is Homestead's director of Nordic skiing, and formerly owned an interest in Big Cottonwood Nordic Ski Center.

He operated that center since 1978 when it was founded as Brighton Ski Tour Center.

One of Homestead's full-color advertisements calls Homestead "Park City's Newest Ski Resort."

Homestead is actually located several miles to the south of Park City. But Carter says his Nordic ski program is marketing heavily in Park City, trying to lure vacationing alpine skiers there to try

at least one day of Nordic skiing at the Homestead. Studies indicate that Park City's ski tourists don't spend all their time alpine skiing, Carter says.

"We're also trying to lure Nordic skiers from Utah County and other areas of Utah too," Carter says.

Local skiers who buy a Nordic ski ticket also get a \$1 knocked off the cost of Homestead's swimming and hot pool facilities. He said soaking in the hot pools is perfect after a good aerobic workout on the Nordic track.

There are also some overnight options available that include lodging, a horse-drawn sleigh ride, dinner and skiing.

Homestead opened its Nordic center Dec. 26 with 15 kilometers of groomed cross-country track winding around on the scenic rolling Wasatch Mountain State Park Golf Course near the mouth of Snake Creek Canyon in Midway.

"There's actually a potential here as we grow to develop 50 to 200 kilometers of cross-country track," Carter said.

Homestead operates on the state park golf course through a concessionary agreement.

Homestead's groomed track is prepared to accommodate both the diagonal-stride and skating-style of Nordic skiers, and the center rents both type of equipment.

It's as ideally easy for the beginner as it is challenging for the advanced Nordic

skier.

Homestead was established in 1886 and changed hands about two years ago when Jerry Sanders of Oklahoma purchased the well-known lodging resort.

Homestead vice president Philip Pace says he was not so sure when he transferred from Oklahoma to Midway that he would like the area. But he quickly fell in love with Wasatch County, he says.

He's hiked all over the area and is learning how to ski Nordic style.

"Pace is one of my most ardent students," Carter says.

Pace's experience apparently started off on the right foot.

"One summer after I got here, I hiked a canyon near here and hiked all the way to Deer Valley," Pace says.

"At Deer Valley — out in nature — I ran into the Utah Symphony Orchestra with Henry Mancini conducting, and I said 'Hey, this has got to be a pretty good place.'"

Carter says the Homestead organization is also building its own golf course near Homestead's lodging and four-diamond restaurant facilities. He says Nordic skiing will also be expanded to there while retaining existing course.

Both Pace and Carter are sure the scenic beauty of Midway, the continuing traditions of Homestead and a professionally-run Nordic skiing center can compete with any other Nordic resort in the World.



Lane Critser Photos

Dave Carter, director of Nordic skiing, takes to the trail.



The Homestead, in Wasatch County, is the only resort in the state catering exclusively to Nordic skiers.

Midway's 'Homestead' has improved considerably

By Al Church
Deseret News Dining Out columnist

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DINING OUT

Some of my most painful restaurant disappointments have been at the Homestead in Midway, Utah. Over the years, our visits to this charming resort have been combinations of the bitter with the sweet. Regardless of the season, the scenic setting is always a joy. The food on the other hand, dreadful. We have been served tough meat, inedible trout (especially unsavory considering the proximity to the Midway hatchery), brown lettuce, and carrots with the taste and texture of orange tongue depressors.

When the awkward, ill-trained waiter or waitress asked, "How is everything?" my ordinarily assertive nature gave way to the lamb in me. I would reply sheepishly, "OK."

Just about everyone I know shares their horror stories about restaurants with me, and the Homestead seemed to have a disproportionate share. My hunch is that because of the beautiful surroundings, the disappointments were even more intense than the usual vitriol.

I am happy, actually overjoyed, to report that a recent dinner at the repainted and refurbished Homestead was nothing short of superior. Only a few minor problems, such as an improperly set table and a bland sauce, prevented a perfect experience.

Carole and Jerry Sanders, owners since April 1986, have obviously spent much effort on improving the interior of the dining rooms as well as the menu.

The dining area has been expanded and redecorated. Large bay windows overlook the rolling countryside. The

decor is highlighted with sprays of silk flowers, which take on extra color against the pastel blue walls. Pleasant piano stylings of standards and showtunes offered a melodic backdrop. Owner Jerry Sanders, like an undistracted Bob Newhart, chatted with the guests as they finished their meals.

Even our waitress took an appropriately folksy interest in our satisfaction. When she saw I had picked my rack of lamb as clean as I could, considering the formality of the evening, she sincerely exclaimed, "I'm so happy when people eat all their lamb."

It was an easy chore for this city slicker. The locally grown lamb was tender, and the six riblets were accompanied by some delicious vegetables. The squash medley was prepared with oregano and basil, and the julienne carrots livened with a sprinkle of tarragon.

One of the two seafood specials, butterfish with a cucumber dill sauce (\$13.95) was also nicely done, though the sauce was a bit nondescript. Even the children's portions, a generous slice of prime rib (\$7.95) and the fried chicken strips (\$5.75), showed attention to the basics.

Other menu items include charbroiled rainbow trout

(\$11.95), served with red onions and watercress; ham steak (\$10.95), with a honey glaze; filet mignon (\$16.95); baked chicken (\$10.95); halibut topped with almonds (\$11.95); and prime rib and Yorkshire pudding (\$14.95) and \$18.95, with a choice of shallot gravy or au jus.

Nightly specials, besides the butterfish, included Midway New York steak and grilled swordfish (both \$16.95). Fringe benefits were also pleasant. The crispy salads were dressed with choices of homemade dressings. The bleu cheese and herb vinaigrette were very good. And the desserts we tried, the chocolate mousse and mocha layer cake, (both around \$2.50) were fresh and flavorful. Other desserts, such as the fresh fruit cobbler (\$1.75), a homemade brownie covered with ice cream and hot fudge (\$3.75), caramel custard (\$1.75), and flambéed crepes or bananas Foster (\$4.50) also sounded tempting.

The Homestead Presents

***Springtime in the Country
Mother's Day Buffet***

May 8, 1988 11:30 a.m. to 7:00 p.m.

Mother's Day Fare

A Delightful Array of Salads, Fresh Fruits,

Pates, Terrines and Cheeses

Chocolate Dipped Strawberries

A Variety of Hot Entrees and Fresh Vegetables

Carved Baron of Beef

Old Fashioned Bone In Ham

Fresh Catch

Chioken Seesame

Homemade Bread and Pastries

A Choice of our Sinfully Delicious Homemade Desserts

A Beautiful Chocolate Rose for each Mother

*Featuring live grand piano music in the warm and gracious
setting of our fine country Inn!*

Reservations Recommended

(801) 654-1102 Midway, Utah

Adults \$15.95

Children (6-12) 8.95

Children (5-under) 3.95

